

Succulent Sweet-Potato Chicken

Recipe By *Brynie Greisman*



Cooking and Prep:  2
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Serves:  10

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

A unique way to make your chicken. The sweet potato adds a subtle sweetness to the chicken and acts as a sealant to keep the juices locked in. I know you'll love this one! Use the sauce of your preference, or try both. Thanks to Nechama Marmer for the idea.

Ingredients (13)

Chicken

- 2 chickens, cut into eighths or the equivalent in bottoms
- 1–2 sweet potatoes, peeled
- 1 large onion, sliced
- 2–3 cloves garlic, sliced

Sauce #1

- 1/2 can **Gefen Cranberry Sauce** (whole berry recommended)
- 1/2 – 3/4 cup **Heaven & Earth Ketchup**
- 2 tablespoons brown sugar
- a small squeeze mustard

Sauce #2

- 3/4 cup **Gefen Duck Sauce**
 - 1/2 cup **Heaven & Earth Ketchup**
 - 1 clove garlic, crushed or 1 cube **Gefen Frozen Garlic**
 - 1 teaspoon mustard
 - salt, to taste
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Start Cooking

Prepare the Chicken

1. Preheat oven to 350°F (180°C).
2. Clean chicken and pat dry. Place onions and garlic on the bottom of a roasting pan, and add chicken on top.
3. With a vegetable peeler, peel thin, wide strips of sweet potato (cut the leftovers into chunks and place around the chicken). Carefully place the strips on each piece of chicken, overlapping slightly, until they are covered entirely. (The strips will soften while baking and envelop the chicken pieces. It's magic!)

Prepare the Sauce

1. In a small bowl, combine ingredients of the sauce of your choice and pour over chicken, coating it evenly.
2. Bake for an hour and a half covered and half an hour uncovered, basting occasionally.
3. Serve over rice with **onion-garlic dip**. It's amazing!